

A METHOD OF IMPROVING THE PROPERTIES OF A FLOUR DOUGH, A  
FLOUR DOUGH IMPROVING COMPOSITION AND IMPROVED FOOD PRODUCTS

ABSTRACT

A method of improving the rheological properties of a flour  
5, dough and the quality of the finished product made from such  
a dough, comprising adding an effective amount of an oxido-  
reductase capable of oxidizing maltose, in particular a  
hexose oxidase, e.g. isolated from an algal species such as  
*Iridophycus flaccidum*, *Chondrus crispus* or *Euthora cristata*  
10 and a dough improving composition comprising the oxidore-  
ductase.